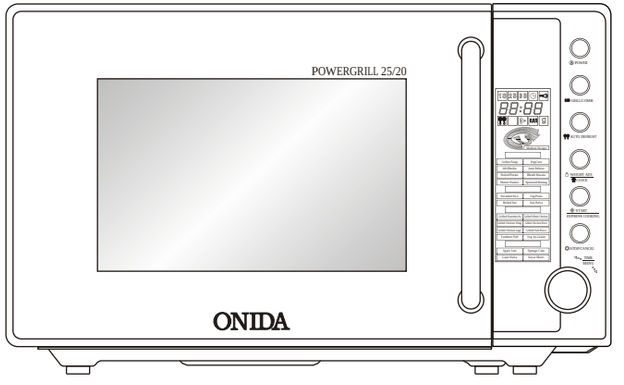
USER MANUAL



POWERGRILL 25/20

ONIDA MICROWAVE OVEN

MIRC Electronics Ltd.
Onida House, G-1, MIDC, Mahakali Caves Road, Andheri (East), Mumbai - 400 093.
Website: www.truthatonida.com

M1MIB25CTS22-R01A

ONIDA MICROWAVE OVEN

Read the User Manual carefully before installing and operating the microwave oven.

Keep the Manual for further reference.

ONIDA MICROWAVE OVEN

Help us to serve you better.

Please fill out the warranty registration form and hand it over to our representative at the Onida Customer Service Centre. This will go a long way in helping us serve your needs.

CONTENTS

1. Salient Features 4
2. Inside Micowave Oven 5
3. Installation
   - A. Installation of Microwave Oven 5
   - B. Turntable Installation 6
4. Important Safety Instructions 7
5. Material you can use in Microwave Oven 11
6. Material to be avoided in Microwave Oven 12
7. Control Panel 13
8. Operating Instructions 14
9. Auto Cook Menu Recipes 17
10. Cleaning and Care 39
11. Specifications 30
12. Trouble Shooting 31
13. Warranty terms and conditions 32

SALIENT FEATURES

Model Power Grill 25L

- 25 L GRILL
- 900 W Microwave Output Power.
- 1050W Grill Power
- 24 Customized Indian Auto cook Menus
- 2 Combi Grill settings
- Auto Defrost
- Multistage cooking
- Express Cook
- 5 Power levels
- Child Lock

Model Power Grill 20L

- 20 L GRILL
- 800 W Microwave Output Power.
- 1050W Grill Power
- 24 Customized Indian Auto cook Menus
- 2 Combi Grill settings
- Auto Defrost
- Multistage cooking
- Express Cook
- 5 Power levels
- Child Lock

Serial No.

MIRC Electronics Limited
Warranty Registration Card

ONIDA

Customer Copy

Customer Details

Title: Mr ☐ Ms ☐ Mrs ☐ M/s ☐

Name:

Residence Address:

Dist: Pin:

State: Occupation:

Tel:(____) Code Res: (____) Code Fax:

Mobile No: Email:

Product Details

Please Tick The Appropriate Product Colour TV ☐ B&W TV ☐ DVD ☐ Washing M/C. ☐ AC ☐ Plasma TV ☐ Rear Projection TV ☐ Microwave Oven ☐ LCD TV ☐

Model No:

Serial No

Please Refer Sticker On Back Cover Of Your Product

Purchase Date Day Month Year

Bill No.

Dealer's Name & Address

Signature

I Accept The Terms And Conditions of The Warranty Customer Signature

Thank you for selecting a World Class product and we assure you that it will perform as per your expectations

We thank you for taking your time to complete this form. All Information Provided by You will be Kept Confidential.
(Please Fill In, Tear off, Fold and Mail this form to Reach us within 10 days of the Product Purchase.)

We welcome your Valuable Suggestions, if any, to Improve our Products and Services :

FOR OFFICE USE ONLY

Customer Code:

Branch:

Mirc Electronics Ltd.

Note: Company Will Not Be Responsible For The Loss Of This Form During Transit.

For Other Details on Our Products & Services Log On To www.onida.com

ONIDA

BUSINESS REPLY ENVELOPE

ONIDA CUSTOMER RELATION CENTRE
Adonis Electronics Pvt Ltd.
Onida House - II Mukund Ground Floor,
Mahal Industrial Estate, off. Mahakali Caves
Road, Andheri East, Mumbai, Maharashtra,
India - 400093

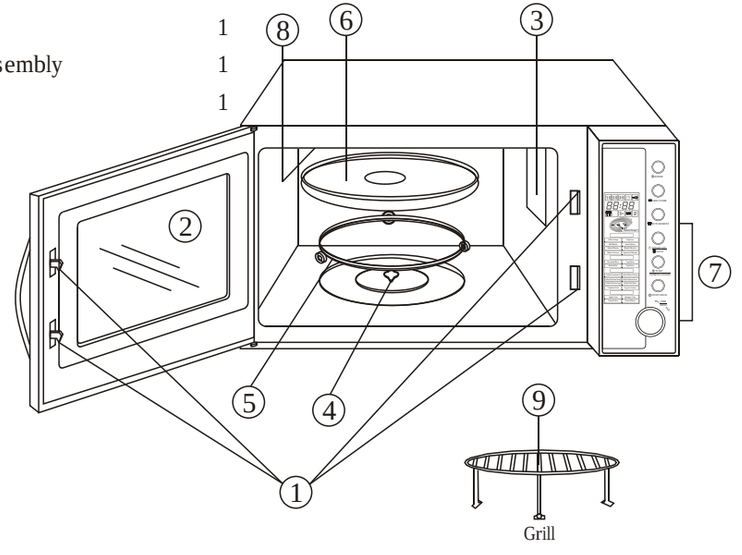
INSIDE MICROWAVE OVEN

NAMES OF OVEN PARTS AND ACCESSORIES

Remove the oven and all materials from the carton. Your oven comes with the following accessories:

Glass tray	1
Turntable ring assembly	1
Grill	1

1) Door Safety Lock System
2) Oven Window
3) Oven Air Vent
4) Shaft
5) Roller Ring
6) Glass Tray
7) Control Panel
8) Grill Heater
9) Grill



INSTALLATION

INSTALLATION OF MICROWAVE OVEN

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

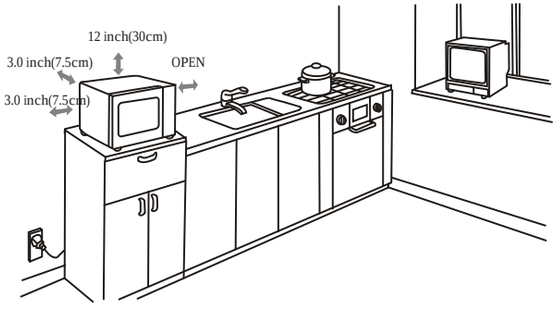
Countertop

Do not remove the light brown Mica cover that is screwed to the oven cavity to protect the magnetron.

Installation

I. Select a level surface that provides enough open space for the intake and/or outlet vents.

A minimum clearance of 4.0 inch (10 cm) is required between the oven and any adjacent wall. One side must be open.



(1) Leave a minimum clearance of 12 inch (30cm) above the oven.

(2) Do not remove the legs from the bottom of the oven.

(3) Blocking the intake and/or outlet openings can damage the oven.

(4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.

II. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

TURNTABLE INSTALLATION

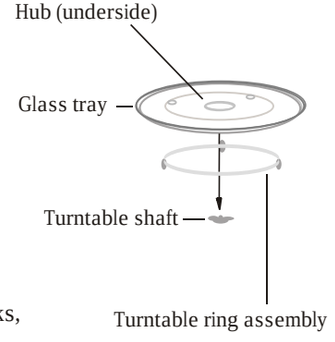
a. Never place the glass tray upside down. The glass tray should never be restricted.

b. Both glass tray and turntable ring assembly must always be used during cooking.

c. All food and containers of food should be always placed on the glass tray for cooking.

d. The glass tray rotates clockwise; this is normal.

e. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service centre.



Fold - 3

Tear it, Fold it, Send it to Adonis

MIRC Electronics Limited
Warranty Registration Card

ONIDA

Serial No.

Service Centre Copy

Tear from here

Customer Details

Title: Mr ☐ Ms ☐ Mrs ☐ M/s ☐

Name:

Residence Address:

Dist: Pin:

State: Occupation:

Tel:(____) Code Res: (____) Code Fax:

Mobile No: Email:

Fold - 2

Product Details

Please Tick The Appropriate Product Colour TV ☐ B&W TV ☐ DVD ☐ Washing M/C. ☐ AC ☐ Plasma TV ☐ Rear Projection TV ☐ Microwave Oven ☐ LCD TV ☐

Model No:

Serial No

Please Refer Sticker On Back Cover Of Your Product

Purchase Date Day Month Year

Bill No.

Dealer's Name & Address

Signature

I Accept The Terms And Conditions of The Warranty Customer Signature

Fold - 1

Thank you for selecting a World Class product and we assure you that it will perform as per your expectations

We thank you for taking your time to complete this form. All Information Provided by You will be Kept Confidential.

(Please Fill In, Tear off, Fold and Mail this form to Reach us within 10 days of the Product Purchase.)

We welcome your Valuable Suggestions, if any, to Improve our Products and Services :

FOR OFFICE USE ONLY

Customer Code:

Branch:

Mirc Electronics Ltd.

Note: Company Will Not Be Responsible For The Loss Of This Form During Transit.

For Other Details on Our Products & Services Log On To www.onida.com

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons, or exposure to excessive microwave oven energy when using your appliance, follow these basic precautions:

1. Read all instructions before using the appliance
2. Read and follow the specific. "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
3. As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.

If a fire should start:

1. Keep the oven door closed
2. Turn the oven off, and unplug the appliance.
3. Disconnect the power at the fuse or circuit breaker panel.

Keep in mind the following rules at all times:

1. Do not overcook food. Carefully attend the appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
2. Do not use the oven cavity for storage purposes. Do not store combustible items such as bread, cookies, paper products, etc. inside the oven. If lightning strikes the power line, the oven may turn on by itself.
3. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
4. This oven must be grounded. Connect only to properly grounded outlet.
5. Install or locate this oven only in accordance with the installation instructions provided.
6. Some products such as whole eggs, water with oil or fat, sealed containers and closed glass jars may explode and therefore should not be heated in this oven.
7. Use this microwave oven only for its intended uses as described in the manual. Do not use corrosive chemicals or vapors in this oven. This oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
8. As with any appliance, close supervision is necessary when used by children.
9. Do not operate this oven if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.

10. This microwave oven should be serviced only by qualified service technicians. Contact the nearest authorised service facility for examination, repair or adjustment.
11. Do not cover or block any vents on the oven.
12. Do not store or use this appliance outdoors.
13. Do not use this oven near water, near a kitchen sink, in a wet basement or near a swimming pool.
14. Do not immerse cord or plug in water.
15. Keep cord away from heated surfaces.
16. Do not let cord hang over edge of table or counter.
17. When cleaning door and oven surfaces use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
18. WARNING: When the microwave oven is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
19. WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
20. WARNING: it is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
21. WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
22. WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
23. Only use utensils that are suitable for use in microwave ovens.
24. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
25. If smoke is observed, switch of or unplug the appliance and keep the door closed in order to stifle any flames.
26. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

7. It shall be the absolute discretion of the company to a) effect the repairs or replacement of parts whether at the site of installation or at any service centre, and b) have the job attended to either by the Company's service personnel or its authorised dealer.
8. This warranty is in the nature of and for the purpose of set forth herein above and in particular the Company shall not in any event be liable for direct, indirect, incidental or consequential loss or damages to either the said purchaser and /or his property or any other third party.
9. The purchaser should preserve the original invoice for necessary verification and produce, as and when required.
10. Warranty null and void if:
    i. The Microwave Oven is not purchased from the authorized dealers of the company.
    ii. The Service Centre copy of warranty card is not received within 10days of date of purchase at the nearest Authorised Service Centre.
    iii. Any damage is caused by accident, mishandling, tampering with installation, or negligence in following instructions of the user manual issued by Company.
    iv. Any damage is caused by improper electrical circuit outside the unit or by any defective electrical supply
    v. At any time, during the warranty period if any part of the unit is tampered with, altered, repaired or serviced by any unauthorized person, not being the authorized representative of the company or its authorized dealers
    vi. The serial number of the unit or any part thereof is damaged , defaced, altered, obliterated, or tampered with or removal for any reason whatsoever
    vii. Do not install oven over a range cooktop or other heat-producing appliance. If installed could be damaged and the warranty would be void.
11. None of the employees and /or Authorized Dealers of the Company have any authority whatsoever to vary the terms and conditions of this warranty.
12. This warranty shall be deemed to have been issued at Mumbai, state of Maharashtra and courts at Mumbai shall have exclusive jurisdiction on matters covered by or following from this warranty, and the original purchaser alone shall have cause of action arising out of the transaction.

WARRANTY TERMS AND CONDITIONS

M/S. MIRC ELECTRONICS LTD, WARRANTS THIS ONIDA MICROWAVE OVEN TO THE ORIGINAL PURCHASER TO BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP WITHIN ONE YEAR FROM THE DATE OF PURCHASE AS PROVIDED IN THE WARRANTY REGISTERATION CARD.

This warranty is subject to terms and conditions as mentioned below:

1. This warranty shall be valid only for the said period of 12 months as specified above, irrespective of whether the said unit has been in use or not for any reason whatsoever, or the unit is moved from one location to another. Warranty does not cover accessories external to the equipment.
2. The warranty period specified above shall include time taken for repairs, replacements, break-downs, transit time etc. No notice of expiry period of warranty will be given by the company.
3. This warranty shall stand automatically terminated in the event of the said unit being serviced, repaired, installed, de-installed, re-installed or otherwise attended to by any person or organization or agency or by the said purchaser himself other than the authorized representative of the company.
4. Parts of the unit replaced or repaired under the terms of this warranty are warranted only for the remaining period of the original warranty period.
5. For attending any service call under this warranty beyond the municipal limits of the locality in which the authorized representative/dealer is situated (outstation locations), all to and fro travelling and other incidental expenses as prevailing from time to time incurred in connection with the visit of the service personnel, technicians, etc shall be borne by the said purchaser and shall be payable in advance. Additionally, all expenses incurred by the authorized representative /dealer in collecting the said unit or any part thereof from such outstation locations and its return to the original location shall be borne by the said purchaser.
6. In the event of any change in the location of the unit during the warranty period, this warranty shall become null and void unless the fact of the proposed change is communicated in writing to the authorized dealer at least seven (7) days prior to the said change. On receipt of such information the authorized dealer or any of its counterparts shall arrange for de-installation of the said unit on chargeable basis. However, in the event of any damage occuring to the unit or to any of its parts during the course of its transit by the said purchaser, repair or replacement, the said unit or any part thereof damaged shall not be covered by this warranty.

27. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
28. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
29. The oven should be cleaned regularly and any food deposits removed.
30. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the microwave oven and possibly result in a hazardous situation.
31. The oven must be on a leveled surface.
32. The turntable and turntable roller rest must be in the oven during cooking. Place the cookware gently on the turntable and handle it carefully to avoid possible breakage.
33. The oven has several built-in safety switches to ensure that the power remains off when the door is open. Do not tamper with these switches.
34. Do not operate the microwave oven empty. Operating the oven with no food or food that is extremely low in moisture can cause fire, charring or sparking.
35. Do not cook bacon directly on the turntable. Excessive local heating of the turntable may cause the turntable to break.
36. Do not heat baby bottles or baby food in the microwave oven. Uneven heating may occur and could cause physical injury.
37. Do not heat narrow-necked containers, such as syrup bottles.
38. Do not attempt to deep-fry in your microwave oven.
39. Do not attempt home canning in this microwave oven as it is impossible to be sure all contents of the jar have reached boiling temperature.
40. Do not use this microwave oven for commercial purpose. This microwave oven is made for household use only.
41. To prevent delayed eruptive boiling of hot liquids and beverages or scalding yourself, stir liquid before placing the container in the oven and again halfway through cooking time. Let stand in the oven for a short time and stir again before removing the container.
42. Please do notice the food in the microwave oven to avoid burning due to excessive cooking when cooking food in it.
43. Pierce foods with heavy skin such as potatoes, whole squashes, apple and chestnuts before cooking.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

a. Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

b. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

c. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the :

   1. DOOR (dent)

   2. HINGES AND LATCHES (broken or loosened)

   3. DOOR SEALS AND SEALING SURFACE

d. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

For your personal safety, plug the mains cord into 3 pin - 16 amp, 230 Volts, 50 Hz, AC earthed socket only.

DANGER

Electric Shock Hazard: Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard: Improper use of the grounding can result in electric shock. Do not plug into an outlet until microwave oven is properly installed and grounded.

TROUBLE SHOOTING

Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven is in operation. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out the food. Most will come out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally	It does no damage to oven if it operates empty with no food infor quite short time. But it should be avoided.

Trouble	Possible Cause	Remedy
Oven can not be started	1. Power cord not plugged in tightly.	Unplug. Then plug again after10 seconds.
	2. Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company).
	3. Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	4. Door not closed well	Close door well.
Glass turntable makes noise when microwave oven operates	5. Dirty roller rest and oven bottom	Refer to "Maintenance of microwave" to clean dirty parts.

SPECIFICATIONS

Model Power Grill 25L

Power Consumption	: 230V~50Hz, 1300W(Microwave) 1050W(Grill)
Rated Microwave Power Output	: 900W
Operation Frequency	: 2450MHz
Outside Dimensions	: 291mm(H)×506mm(W)×405mm(D)
Oven Cavity Dimensions	: 219mm(H)×351mm(W)×347mm(D)
Oven Capacity	: 25Litres
Turntable Diameter	: 314mm
Net Weight	: Approx.14.8kg

Model Power Grill 20L

Power Consumption	: 230V~50Hz, 1300W(Microwave) 1050W(Grill)
Rated Microwave Power Output	: 800W
Operation Frequency	: 2450MHz
Outside Dimensions	: 277mm(H)×464mm(W)×382mm(D)
Oven Cavity Dimensions	: 219mm(H)×298mm(W)×325mm(D)
Oven Capacity	: 20Litres
Turntable Diameter	: 270mm
Net Weight	: Approx.13.6kg

ONIDA MICROWAVE OVEN

MATERIAL YOU CAN USE IN MICROWAVE OVEN

Utensils	Remarks
Dinnerware	Microwave-safe only. Follow manufacture' instructions. Do not use cracked or chipped dishes.
Glass Jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is nometallic trim. Do not use cracked or chipped dishes.
Oven Cooking Bags	Follow manufacture's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper Plates and Cups	Use for short - term cooking/warming only. Do not leave oven unattened while cooking.
Paper Towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment Paper	Use as a cover to prevent spattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacture's instructions. Should be labeled "Microwave Safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers)
Wax paper	Use as a prevent splatterin and retain moisture.

Note:

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.

MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed Utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic Foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may spilt or crack.

UTENSILS

Cookware	Microwave	Grill	Convection	Combination*
Heat Resistant Glass	Yes	Yes	Yes	Yes
Non Heat Resistant Glass	No	No	No	No
Heat Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

* Combination: applicable for both “microwave+grill”, and “microwave+connection” cooking.

Utensil Test:

You can test the utensil in question following the procedure below:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

CAUTION

Personal Injury Hazard: Tightly-closed utensils could explode. Closed containers are opened and plastic pouches pierced before cooking.

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty.

   Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth.
   To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions, this is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes.
   Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

23. GAJAR HALWA

Ingredients:

Carrots grated	250 gms
Milk	1 cup
Sugar	5 tbsp
Elachi powder	¼ tbsp
Melted ghee	2-3 tbsp
Mava	5-6 tbsp
Elachi powder	¼ tbsp
Melted ghee	2-3 tbsp
Mava	5-6 tbsp

For the garnish:

Sliced pistachions and cashew nuts	1 tbsp
Varg Sliver	1

Method:

1 In microwave safe bowl, add all mix ingredients and mix well.
2 set the auto cook menu. Stir in between.
3 garnish with the sliced pistachios, cashew nuts and varg.

24. KESAR KHEER.

Ingredients:

Long rice or Nylon noodles	50 gms
Milk	21/2 cups
Condensed milk	½ cups
Elachi powder	½ tbsp
Sugar	4 tbsp
Dry fruit	4 tbsp

Method:

1 Wash and drain the rice.
2 In a microwave safe bowl, add all mix ingredients and mix well.
3 set the auto cook menu. Stir in between.
4 Serve hot.

CONTROL PANEL

MENU ACTION SCREEN
- Clock, cooking time, and action symbols are displayed.

POWER
- Used to set a cooking program with microwave

GRILL/COMB.
- Used to set a grill cooking program or a combination cooking program.

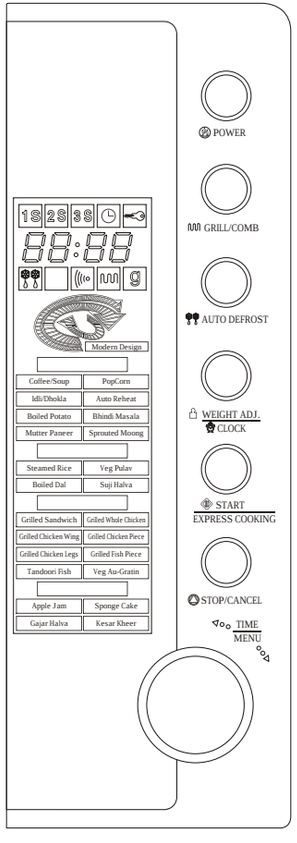
AUTO DEFROST
- Used to set a defrost program.

START/EXPRESS COOKING
- Touch to start a program or set quick cook function.

WEIGHT ADJ./CLOCK
- Used to set clock time or select weight of food.

STOP/CANCEL
- Press to cancel setting or reset the oven before setting a cooking program.
- Press once to temporarily stop cooking, or twice to cancel cooking altogether.
- Hold down to set child lock.

TIME/MENU
- Used to set time or menu



OPERATING INSTRUCTIONS

USING THE OVEN

1. Setting the clock

The clock is 12 or 24 hours system. In waiting mode, to set the clock time, press and hold down the WEIGHT ADJ. / CLOCK button for 3 seconds, the clock indicator can be seen flickering on the screen.

The display shows Hr24, to set in 24 hours cycle, press it again, it can be set in 12 hours cycle.

Example: Suppose you want to set the oven clock time to 8:30.

- Press and hold down WEIGHT ADJ./CLOCK for 3 seconds to start setting the clock time of 8:30
- Turn TIME/MENU to set 8 hour.
- Press WEIGHT ADJ./CLOCK button.
- Turn TIME/MENU to set 30 min.
- Press WEIGHT ADJ./CLOCK to confirm the setting.

2. Microwave cooking

Press POWER button a number of times to select a cooking power level, then use the dial to set a desired cooking time.

Select power level by pressing the POWER button.

Example, suppose you want to cook for 20 minutes at 60% of microwave power.

PRESS POWER	COOKING POWER
Once	100%
Twice	80%
3 times	60%
4 times	40%
5 times	20%
6 times	0%

- Press POWER button 3 times.
- Turn TIME/MENU to set the cooking time 20:00.
- Press START/EXPRESS COOKING button.

21. APPLE JAM

Ingredients:

Big apple	2-3 {pasted}
Sugar	½ cup
Lemon juice	2-3 tbsp
Water	1 cup
Cardamom powder	1tbsp

Method:

1 In a microwave safe bowl {without lid}, add all mix Ingredients and mix well.
2 Set the auto cook menu. And stirring after every 4-5 mins.

22. SPONGE CAKE

Ingredients:

Eggs	2
Butter	100 gms
Flour	1 cup
Sugar powder	1 cup
Drinking chocolate powder	2 tbsp
Coco powder	½ tbsp
Baking powder	1 tbsp
Water and Milk	2tbsp

Method:

1 Sieve flour, coco powder, drinking chocolate powder, and baking powder together in a bowl. Keep aside.
2 Beat butter, sugar and egg till fluffy and creamy in another bowl.
3 Slowly mix the sieved flour mixture and the beaten eggs.
4 And water to make smooth better.
5 Pour the cake batter into the greased cake bowl and Set the auto cook menu.

19. TANDOORI FISH.

Ingredients:

Fish	100 to 500 gms
For Marinate:	
Chat Masala	1 tbsp
Ginger paste	1 tbsp
Lemon Juice	1tbsp
Garlic Paste	1 tbsp
Cooking Oil	1 tbsp
Garam Masala	½ tbsp
Red chilli powder	To taste
Salt	To taste

Method:

1 Wash the fish and dry it and give incision all over it.
2 In a bowl mix together all ingredients except oil and keep the fish in it or an hour.
3 brush the marinated fish with the oil and set the auto cook menu. Stir in between. "Now grill for 8-10 min. Till golden on color.

20. VEG AU- GRATIN

Ingredients :

Mix Veg (Beans, Carrots, Potataes, Tomatoes, Capsicum, Onion).	200 gms	400 gms	600 gms
White Sauce	2 Cup	2 Cup	2½ Cup
Salt	To taste	To taste	To taste
Black Pepper Powder	To taste	To taste	To taste
Bread Crumbas	2 tbsp	2 tbsp	2 tbsp
For Garnising	½ Cup Cheese {Grated} and Aloo	½ Cup Cheese {Grated} and Aloo	½ Cup Cheese {Grated} and Aloo

Method:

1 In a Microwave safe bowl, add the mix all ingredients and set the auto cook menu.

3. Auto Defrost

Auto defrost allows you to set food weight and let the system to decide the time needed to do the job. Check the screen as you select weight of food to be defrosted.

The steps are as follows:

€ Press AUTO DEFROST once.
€ Press WEIGHT ADJ./CLOCK to program food weight.
€ Press START/EXPRESS COOKING.

4. Grill & Combination cooking

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages or pieces of chicken. It is also suitable for hot sandwiches and au grain dishes

Example: Suppose to cook with radiant wave for 12 minutes:

€ Press GRILL/COMB. button once
€ Turn the TIME/MENU dial to set cooking time until the screen display shows12:00.
€ Press START/EXPRESS COOKING button.

COMBINATION 1

The power setting for combination 1 is 30% time for microwave cooking, 70% for grill cooking. The combination is useful for cooking fish, potatoes and au gratin, etc. To cook with a combination power setting for 25 minutes, proceed as follows;

1 Press GRILL/COMB. twice.
2 Turn TIME/MENU to set cooking time 25:00.
3 Press START/EXPRESS COOKING button.

COMBINATION 2

The power setting for combination 2 is 55% time for microwave cooking, 45% for grill cooking. Use for puddings omelettes, baked potatoes and poultry.

Example: Suppose you want to set combination 2 cooking for 12 minutes.

1 Press GRILL/COMB 3 times.
2 Turn TIME/MENU to set cooking time 12:00.
3 Press START/EXPRESS COOKING button.

5. Express Cook

1. Use this feature to Express Cook the cooking.
2. Press “START/EXPRESS COOKING” button repeatedly to increase cooking time.
3. When the cooking is over, four beeps will sound to indicate end of cooking.

6. Auto Cook

The system has 24 menus. In waiting mode, rotate the dial to select a food code and then enter weight of the food. The system will decide the time needed to do the job.

1. Rotate TIME/MENU anti-clockwise to select food code for the food to be cooked.
2. Press WEIGHT ADJ./CLOCK to select food weight, check the screen for food weight, which should match the weight of food placed in the oven.
3. Press START/EXPRESS COOKING.

7. Multistage cooking

The system can be utilized for more than one stage cooking, one after another proceeds automatically after you have set the multistage cooking. The maximum stages that can be set are of three.

The display tube will show "1s", "2s", "3s" as the cooking proceeds. In between the stages, there would be a buzzer sound that can be heard as a reminder to remind you of it.

8. Child Lock

Use to prevent unsupervised operation of the oven by little children. The CHILD LOCK indicator will show up on display screen, and the oven can not be operated while the CHILD LOCK is set.

To set the CHILD LOCK: Press and hold the STOP/CANCEL button for 3 seconds, a beep sounds and LOCK indicator lights.

To cancel the CHILD LOCK: Press and hold the STOP/CANCEL button for 3 seconds until lock indicator on display goes off.

18. GRILLED FISH PIECE

Ingredients:

Fish piece	100 gms	200 gms	300 gms	400 gms	500 gms
For Marinate					
Garlic-ginger paste	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp
Garam Masala	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp
Lemon Juice	2 tbsp	2 tbsp	2 tbsp	2 tbsp	3 tbsp
Red chili powder	3-5 tbsp or to taste	3-5 tbsp or to taste	3-5 tbsp or to taste	3-5 tbsp or to taste	4-5 tbsp or to taste
Salt	To taste	To taste	To taste	To taste	To taste
Red color	Few drops	Few drops	Few drops	Few drops	Few drops

Method:

1 Wash the fish piece and make diagonal-incisions all over it.

2 Mix all ingredients of the marinade. Add the fish piece and Refrigerate for 1 hour.

3 Put the fish piece into the microwave safe bowl (covered) “and set the auto cook menu.

- stir in between.
- Now brush with oil and grill for 7-8 mins. Stir in between.

17. GRILLED CHIKEN LEGS

Ingredients:

Chicken Legs	200 gms	300 gms	400 gms	500 gms	600 gms
For Marinate					
Garlic-ginger paste	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp
Garam Masala	1 tbsp	1 tbsp	1 tbsp	1½ tbsp	1½ tbsp
Lemon Juice	2-3 tbsp	2-3 tbsp	2-3 tbsp	3 tbsp	3 tbsp
Red chili powder	3-4 tbsp or to taste	3-4 tbsp or to taste	3-4 tbsp or to taste	5 tbsp or to taste	5 tbsp or to taste
Salt	To taste	To taste	To taste	To taste	To taste
Red color	Few drops	Few drops	Few drops	Few drops	Few drops

Method:

1 Wash the chicken legs and make diagonal-incisions all over it.
2 Mix all ingredients of the marinade. Add the chicken legs and Refrigerate for 1 hour.
3 Put the chicken legs into the microwave safe bowl (covered) “and set the auto cook menu.

- stir in between.
- Now brush with oil and grill for 4-5mins. Stir in between.

AUTO COOK MENU RECIPES

1. COFFEE/ SOUP

Auto setting for 1, 2 & 3 cups.

2. POPCORN

Ingredients:

Dry corn	100 gms
Buteer	1 tbsp
Salt	To tasted

Method:

1 In a microwave safe bowl {with lid}, add all mix ingredients and mix well.
2 Set the auto cook menu.

3. IDLI / DHOKLA

Pour batter into the idli plates given in the idli stand and keep inside the 2.5 Liter Bowl.

4. AUTO REHEAT

This is function leftover reheat food.

5. BOILED POTATO

Ingredients:

Potato	250 gms
Water	5 to 6 cup

Method:

1 In a microwave safe bowl{without lid}, and all mix ingredients
2 Set the auto cook menu.

6. BHINDI MASALA

Ingredients:

Bhindi Ladies fingers	250 gms or 500 gms
Chilli Powder	1 tbsp or to tasted
Grated fresh coconut	½ cup
Coriander Chopped	2 ½ tbsp
Dhania jeera powder	2 tbsp
Oil	1 tbsp
Sugar	2 tbsp
Salt	To taste

Method:

1 In a microwave safe bowl, and all mix ingredients and mix well and sprinkle 1 tbsp of water over them.
2 Set the auto cook menu.
• Stir in between.

7. MUTTER - PANEER.

Weights	200 gms	400 gms	600 gms
Ingredients:			
Green Peas	150 gms	350 gms	550 gms
Panner	¼ cup	¼ cup	¼ cup
Tomato Puree	4 tbsp	4 tbsp	4 tbsp
Water	As required	As required	As required
Oil	3 tbsp	3 tbsp	3 tbsp
Salt	To taste	To taste	To taste

To be ground into paste
1 Onion, 2 tbsp fresh coconuts grated, 2 cloves garlic, 2 tbsp dhania-jeera seeds, ginger {few}, whole red chilies 4 tsp

Method:

1 In a microwave safe bowl, add all mix ingredients and pasted ,mix well.
2 Set the auto cook menu .
• stir in between.

16. GRILLED CHICKEN PIECE.

Ingredients:

Chicken Piece	200 gms	300 gms	400 gms	500 gms	600 gms	700 gms
For Marinate						
Garlic-ginger paste	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp
Garam Masala	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp
Lemon Juice	1 tbsp	1 tbsp	1 tbsp	1-2 tbsp	3 tbsp	3 tbsp
Red chili powder	2 tbsp or to taste	2 tbsp or to taste	2 tbsp or to taste	3-4 tbsp or to taste	4 tbsp or to taste	4 tbsp or to taste
Salt	To taste	To taste	To taste	To taste	To taste	To taste
Red color	Few drops	Few drops	Few drops	Few drops	Few drops	Few drops

Method:

1 Wash the chicken piece and make diagonal-incisions all over it.
2 Mix all ingredients of the marinade. Add the chicken piece and Refrigerate for 1 hour.
3 Put the chicken piece into the microwave safe bowl (covered) “and set the auto cook menu.
• stir in between.
• Now brush with oil and grill for 4-5mins. Stir in between.

15. GRILLED CHICKEN WING

Ingredients:

Chicken Wing	200 gms	300 gms	400 gms	500 gms	600 gms	700 gms
For Marinate						
Garlic-ginger paste	½ tbsp	½ tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp
Garam Masala	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp	1 tbsp
Lemon Juice	1 tbsp	1 tbsp	1 tbsp	2 tbsp	3 tbsp	3 tbsp
Red chili powder	To taste	To taste	3 tbsp or to taste	4 tbsp or to taste	4 tbsp or to taste	4 tbsp or to taste
Salt	To taste	To taste	To taste	To taste	To taste	To taste
Red color	Few drops	Few drops	Few drops	Few drops	Few drops	Few drops

Method:

1 Wash the chicken wing and make diagonal-incisions all over it.

2 Mix all ingredients of the marinade. Add the chicken wing and Refrigerate for 1 hour.

3 Put the chicken wing into the microwave safe bowl (covered) “and set the auto cook menu.

• stir in between.

• Now brush with oil and grill for 4-5mins. Stir in between.

8. SPROUTED MOONG.

100 gms to 300gms Moong is soaked overnight .Take the soaked sprouted moong In bowl, add water. Stir in between . Check the amount of water for 100 gms of moong use 3-4 cups of water.

9. STEAM RICE.

Ingredients:

Steam rice	1 cup {150gms}
Water	2 ½ cup
Salt	To tasted

Method:

1 In a microwave safe bowl {without lid}, add all mix ingredients and mix well.

2 Set the auto cook menu.

• stir in between.

10. VEG. PULAO

Ingredients:

Rice	1 cup {150gms}
Mix veg	½ cup {Carrots ,beans, matter }
Water	2 ½ cup
Dry fruits	4tbsp
Pulao Masala	2tbsp
Oil	3tbsp
Salt	To taste.

Method:

1 Wash and soak rice for 30 mins. Cut the veg into small pieces.

2 In a microwave safe bowl {without lid}, add all mix ingredients and mix well.

3 set the auto cook menu

• stir in between.

11. BOILED CHANA DAI /TURDAI.

50 gms to 150 gms Soak the Chana dal/turdal for 6-7 hours. Take the soaked dal in bowl, Add water and stir in between. After 10-15 min. check the amount of water. For 50 gms of dal use 3-4 cups water.

12. SUJI HALWA.

Ingredients:

Roasted suji	1 cup {100gms}
Sugar	1cup
Water or milk	2 ½ cup
Ghee	4 tbsp
Dry fruit	3-4 tbsp
Cardamom powder	1 tsp

Method.

1 In a microwave bowl, add all mix ingredients and mix well.
2 Set the auto cook menu.
• Stir in between.

13. GRILLED SANDWICH.

Ingredients:

Bread	1 Slices
Butter	2 tbsp
Tomato Sauce	2 tbsp
Onion	1 (chopped}
Tomoto	1 {chopped}
Capsicum	1 (chopped}
Cheese	200 gms {grated}
Salt	To tased
Black pepper powder	To tased

Method:

1 Apply little butter on both the sided of bread.
2 Spread sauce on one side of the bread and veg.
3 Sprinkle grated cheese on top and set the auto cook menu.

14. GRILLED WHOLE CHICKEN

Ingredients:

Chicken	800 gms	1000 gms	1200 gms
For Marinate			
Garlic-ginger paste	1 tbsp	1½ tbsp	1½ tbsp
Garam Masala	1 tbsp	1-2 tbsp	1-2 tbsp
Lemon Juice	3 tbsp	4 tbsp	4 tbsp
Red chili powder	2 tbsp	4-5 tbsp or to taste	4-5 tbsp or to taste
Salt	To taste	To taste	To taste
Red color	Few drops	Few drops	Few drops

Method:

1 Wash the chicken and make diagonal-incisions all over it.
2 Mix all ingredients of the marinade. Add the chicken and Refrigerate for 1 hour.
3 Put the chicken into the microwave safe bowl (covered) “and set the auto cook menu.
• stir in between.
• Now brush with oil and grill for 7-8 mins. Stir in between.